

The Chassagne-Montrachet Premier Cru, Vide Bourse Served on Chicken with Morel mushrooms

This dish is frequently prepared by the family cook when clients are welcomed at the Saint-Nicolas dining room.



INGREDIENTS

1 large free-range chicken - 250 g (8 oz) fresh or 30 g (1 oz) dried morel mushrooms - 50 g (¼ cup) butter
1 shallot - 1 onion - 1 carrot - a glass of dry white wine (200 ml/7 oz) - 1 tablespoon crème fraîche - 1 tablespoon flour - salt and pepper

Serves 6
Preparation time: 30 minutes
Cooking time: 50 minutes

- 1 If using dried morels, allow them to soak in a bowl of 250 ml (1 cup) warm water for 30 minutes. Reserve the liquid and strain. Clean the morels carefully, remove the stems and dry on a clean tea towel. Cut the larger mushrooms in half. For fresh morels, clean them carefully and clear them of any track of ground then remove the stems and dry on a clean tea towel. Cut the larger mushrooms in half.
- 2 Cut the chicken into pieces and sauté in the butter in a Dutch oven. Remove and set aside.
- 3 Finely chop the shallot and onion, finely dice the carrot and sweat these ingredients until soft in the butter remaining in the Dutch oven. Sprinkle with the flour. Add the white wine and the reserved mushroom liquid if you are using dried mushrooms.
- 4 Return the chicken pieces to the Dutch oven. Cover and let simmer for 30 minutes.
- 5 Remove the chicken pieces and strain the sauce through a conical sieve.
- 6 Return the sauce and chicken to the Dutch oven and allow the sauce to reduce.
- 7 Add the morels and crème fraîche and season with salt and pepper. Heat for another 5 minutes without allowing the sauce to come to the boil.
- 8 Arrange the chicken and mushrooms on plates before serving.

CHASSAGNE- MONTRACHET Premier Cru - Vide Bourse



Our Chassagne Montrachet Premier Cru Vide Bourse has a lovely golden robe. Very fine and mineral, this wine develops nice floral aromas which with ageing will evolve towards notes of candied fruits. Very intense, it is full-bodied and well-structured.

Serve at 12°C -13°C (53-55°F)